

## **Remoulade Sauce**

*Shrimp, Crawfish or Crab boils in New Orleans are never without this sauce for dipping them in!  
They also dip seafood boiled potatoes in this sauce.*

### **Ingredients:**

- 1 cup mayonnaise
- 2 teaspoons lemon juice
- 3 teaspoons chopped parsley
- 2 teaspoons brown mustard
- 2 tablespoons sweet relish
- 1/2 cup ketchup or 1/2 cup catsup
- 1 teaspoon horseradish
- 1 dash paprika

*VARIATION—add 1 tablespoon Worcestershire sauce & see directions below*

### **Directions:**

1. Mix together and served chilled.
2. FOR THE VARIATION: OMIT brown mustard and relish.
3. And ADD the Worcestershire.
4. (probably our preferred way).